

2800/S-RTM

REITHERM & FOOD HOLDING OVEN



2800/S-RTM
SHOWN WITH OPTIONAL
5" CASTERS

- HALO HEAT . . . a controlled, uniform heat source that gently rethermalizes or regenerates prepared meals and bulk foods to proper serving temperatures and automatically converts to hot food holding to provide a safe and prolonged holding environment for rethermalized foods.
- Rethermalizes foods within the two-hour time period required by U.S. Food Code.
- Close temperature tolerance and uniform heat distribution reheats evenly, maintaining an ideal serving temperature throughout the cabinet.
- Universal pan slides accommodate full-size pans, full-size sheet pans and optional wire baskets for individual entrée rethermalization.
 - Up to sixteen full-size pans (GN 1/1) or eight sheet pans.
 - Up to sixteen wire baskets to retherm individual entrées.
- Non-magnetic stainless steel interior resists corrosion.
- Manual control configurations include an adjustable retherm thermostat, holding thermostat, and 4-hour timer.
- Electronic control models provide complete operating function, automatic preheating, and memory storage for up to eight individual operator set retherm programs. Digital display monitors inside air temperature of the oven programmed operating parameters.
- Pull-out gasket for easier cleaning and simple replacement with no down-time or costly service calls.

Single compartment oven with a retherm thermostat temperature range of 100° to 400°F (38° to 204°C) and a holding temperature range of 60° to 240°F (16° to 116°C). Oven includes 20 gauge stainless steel exterior, removable pan support rail panels and one (1) door handle with positive latch.

Electronic control includes a 4-digit LED display, ON/OFF key, retherm temperature key, and holding temperature key. Control also includes retherm mode count-down timer, up and down arrow keys for time and temperature adjustment, miscellaneous indicator lights for operational status, and a start key. The control features eight (8) programmable menu keys with the ability to set individual retherm, hold, and time parameters. The control has an automatic preheat program and built-in lock out feature.

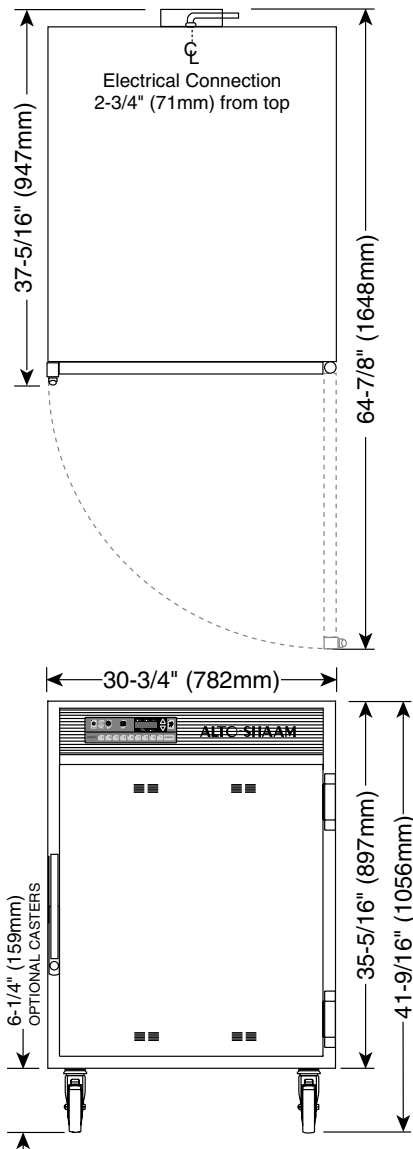
Manual control configuration includes an ON/OFF power switch, adjustable retherm thermostat, and holding temperature thermostat. Control also includes a 4-hour timer, and an exterior gauge to monitor internal oven air temperature.

- ☐ **MODEL 2800/S-RTM/e:** Single compartment oven with electronic control
- ☐ **MODEL 2800/S-RTM:** Single compartment oven with manual control configuration

ADDITIONAL FEATURES & OPTIONS

- Left-hand door hinging is standard.
 - ☐ ➔ Specify right-hand doors as a special order.
- Entrée containers are not included.
- Optional HACCP Documentation software provides the ability to monitor, store, and print all relevant data through a Windows® based PC.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.





DIMENSIONS: H x W x D

EXTERIOR:

35-5/16" x 30-3/4" x 37-5/16" (897mm x 782mm x 947mm)

INTERIOR:

28-1/4" x 26-1/8" x 27" (718mm x 664mm x 686mm)

ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	AWG
208-240	at 208	1	50/60	24.7	5.11	CORD INCLUDED
	at 240	1	50/60	22.6	5.44	BARE END - NO PLUG
230	at 220	1	50/60	26.0	5.72	CORD INCLUDED
	at 230	1	50/60	21.7	5.00	BARE END - NO PLUG
	3	50/60				FACTORY QUOTE

PRODUCT \ PAN CAPACITY

192 lbs (87 kg) MAXIMUM

VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

FULL-SIZE PANS: Sixteen (16) 20" x 12" x 2-1/2" (GN 1/1) MAXIMUM

FULL-SIZE SHEET PANS: Eight (8) 18" x 26" x 1"

WIRE ENTRÉE BASKETS: Sixteen (16) #47 13" x 26" (330mm x 660mm)

ENTRÉES PANS PER BASKET: 10 PER UNIT: 160

Sixteen (16) #53 13" x 20" (330mm x 508mm)

ENTRÉE PANS PER BASKET: 8 PER UNIT: 128

ENTRÉE PAN SIZE: 6-1/2" x 5" (165mm x 127mm)

Eight (8) pan support rail positions

3-3/8" (86mm) vertical spacing between rails

26-1/8" (664mm) horizontal width between rails.

INSTALLATION REQUIREMENTS

Oven must be installed level. The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

CLEARANCE REQUIREMENTS

6-inches (152mm) at the back, top, and both sides

WEIGHT

NET	270 lb (122 kg)
SHIP	360 lb (163 kg)
CRATE	44" x 38" x 44"
DIMENSIONS: (H x W x D)	(1118mm x 965mm x 1118mm)

OPTIONS & ACCESSORIES

Bumper		
<input type="checkbox"/> Full-perimeter with 5" (127 mm) casters	5001159	<input type="checkbox"/> Legs, 6" (152mm) 5205
<input type="checkbox"/> Casters, 2 rigid, 2 swivel w/brake, 5" (127mm)	4007	<input type="checkbox"/> Probe, internal product temperature (ELECTRONIC CONTROL ONLY) AVAILABLE
HACCP Network Options (ELECTRONIC CONTROL ONLY)		<input type="checkbox"/> Stacking Hardware Kit 5001115
REFER TO SPECIFICATION #9015, DATED 10/05 OR AFTER FOR APPLICABLE PART NUMBERS		Wire Entrée Baskets
<input type="checkbox"/> HACCP Documentation		<input type="checkbox"/> 13" x 26" #47 (330mm x 660mm) BS-25592
<input type="checkbox"/> HACCP with Kitchen Management		ENTRÉE PANS PER BASKET: 10
<input type="checkbox"/> Electrical, three-phase service AVAILABLE		<input type="checkbox"/> 13" x 20" #53 (330mm x 508mm) BS-25591
		ENTRÉE PANS PER BASKET: 8